



To our valued guests, you may notice that our menu has been slightly condensed due to product availability, current cost of goods, and a limited labor market. We have designed this menu to provide you with a carefully curated selection of our best-sellers, guest favorites, and seasonal selections that are tastefully prepared, while also cross-utilizing ingredients and efficient methods of preparation. Please enjoy!

- begin -

WOOD-FIRED ARTICHOKE SALAD

josper oven wood-fired ginger and pepper marinated artichokes, artisan field greens, parmesan, ginger dressing, crostini \$13

CINCINNATUS CAESAR

hearts of romaine, blistered cherry tomatoes, parmesan, scratch caesar, crostini \$10

FOR THE TABLE

house-cured salamis and smoked meats, rotating cheeses, pickled vegetables and proper accoutrements, with crostini \$28

EMPANADAS

choice of three \$14

rotating seasonal selections. ask your server for our current offerings

ROOFTOP SALMON SPREAD

hot-smoked salmon, blend of cheeses, artichokes, garlic, rooftop-grown herbs, served with crostini \$14

- the main attraction -

AIRLINE CHICKEN

gerber farms pan-seared chicken breast, served with and spring pea and mushroom risotto \$26

LINCOLN'S FILET

8oz center-cut filet*, rosemary demi-glace with herb-roasted potatoes and roasted root vegetables \$42

PUBLIC LANDING

6oz faroe island salmon wood-fired and basted with a zesty garlic glaze, with mushroom risotto and garlicky greens \$30

PORKOPOLIS CHOP

14oz bone-in pork chop with a brown butter bourbon demi-glace, over white bean puree and garlicky greens \$32

PORTOBELLO

house-marinated portobello, gem lettuce, house pickle, smoked cheddar, chimi mayo, brioche bun, seasoned fries \$15
(+ \$.75 cheddar)

LONGWORTH'S WAGYU BURGER

8oz imperial farms wagyu beef burger,* gem lettuce, tomato, onion, house pickles, brioche bun, seasoned fries \$18

denotes that the item is cooked in our charcoal-fired josper oven and smoker—the only one of its kind in the area

- feast -

prix fixe dinners for two or four

CHEF'S FEATURED FEAST

each week chef thomas slovacek prepares a curated feast for groups of two or four featuring a rotating cut of beef. please ask your server for this week's selection. served with a shared salad and two family-style sides
\$ market price

- a la carte sides -

garlicky mustard greens	\$5
mushroom ricotta risotto	\$8
seasonal roasted root veggies	\$6
herb-roasted potatoes	\$5
seasoned fries	\$5
(1) empanada	\$5

please note: 20% gratuity will be added to all guest's checks of parties of 8+

carryout and delivery are available on our website at theviewatshiresgarden.com

thank you for your support!

THE VIEW
Shires
GARDEN



- creations -

handcrafted with fresh ingredients and personally selected spirits for balanced flavors

LAWLOR'S MANHATTAN

four roses bourbon, sweet vermouth, luxardo, cane sugar simple, angostura bitters
\$12

WHAT A PEAR

titos vodka, spiced pear, ginger syrup, fresh lemon
\$12

VANTAGE POINT

tanqueray gin, nocino black walnut, frangelico, campari
\$12

LA PASION

makers mark, passion fruit, fresh lime, cilantro, cayenne
\$12

BLACK CURRANT DIABLO

el jimador blanco tequila, mezcal vago, black currant, ginger simple, fresh lime
\$12

BROWN BUTTER OLD FASHIONED

brown butter-infused bourbon, maple syrup, orange, luxardo cherry, bitters
\$12

- temperance consumptions -

(non-alcoholic beverages)

THE SPICY SIPPER

muddled lemons, ginger simple, citrus soda \$4

SWEET AND SOUR

fresh lime, house grenadine, citrus soda \$4

- grapes -

by the glass

SPARKLING

poema cava brut, spain \$9/34

ROSÉ

borsao, aragon, spain, 2018 \$8/32

WHITE

von schleinitz riesling, mosel, germany, 2017
vigneti pinot grigio, friuli, italy, 2018
kentia albariño rías baixas, spain, 2018
domaine talmard chardonnay, burgundy, france, 2018
ponga sauvignon blanc, marlborough, new zealand, 2019
\$9/34
\$8/30
\$8/30
\$10/38
\$8/30

RED

grayson pinot noir, california, 2016
honoro vera tempranillo, rioja, spain, 2018
la rousse malbec, languedoc, france, 2018
matthew fritz cabernet sauvignon, north coast, california, 2016
monte oton garnacha 2017, spain
\$9/34
\$8/30
\$9/34
\$10/38
\$8/\$30

for a complete list of our extensive selection of wines by the bottle, please ask your server

- suds -

DRAFT

rotating seasonal selections and domestic suds
ask your server or bartender for our current offerings

CANNED AND BOTTLED

budweiser \$5 bud light \$5
miller light \$5 coors light \$5
guinness \$7 modelo \$6
heineken \$6 mich ultra \$5
bell's oberon \$6
- white claw hard seltzer \$6 -
grapefruit, lime, raspberry,
black cherry, mango
truly strawberry lemonade

seasonal local craft cans and seasonal craft porters
ask your server for our current offerings

THE VIEW AT SHIRES' GARDEN

ESTABLISHED 1842 — REVIVED 2019

HOURS

Sunday—Thursday dinner 3:30–10pm
Friday and Saturday dinner 3:30–12am
Saturday and Sunday brunch 10am–2pm

theviewatshiresgarden.com

Interested in hosting a private event?

We have dine and drink packages available with terrace and indoor group reservations for you and yours.

For more information, please visit us online at: theviewatshiresgarden.com/privateevents/ or email us at



THE VIEW
Shires
GARDEN